

2019

#### THE VINTAGE

2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September. The red wines are seductive, well-balanced, aromatic, fresh and direct. The tannins are elegant and approachable. The palate discloses aromas of juicy fruits as well as warm, sunny, spicy notes.



#### APELLATION DESCRIPTION

Vines have been grown in Nuits for over 1000 years and the history of the village is inseparable from its renowned vineyards. At the end of the 17th century, Louis XIV, who suffered from digestive problems, was advised by his doctor to drink a glass of Nuits every day. In 1892, the village of "Nuits" added its name to that of its best climat: "Les Saint-Georges".

Exposition : East  
Soil : Clay-limestone  
Grape Variety : Pinot Noir

#### *Characteristics of our plot*

Surface area : 1 ha 07 a 32 ca - [2,65 Acres]  
Years the vines were planted : 1945, 1973, 1986



#### WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 14 months in French oak barrels (20-30% new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature. The wines are aged in vats for 2 months at the end of the ageing process.



#### TASTING

Deep, dark ruby red in colour and an explosion of sun-drenched fruits and a touch of oak on the nose. The palate offers good body and structure with silky smooth tannins. The discreet oak integrates perfectly with the fruit to give an exceptionally elegant wine.

Serve with : Red meats, feathered game, quails in redcurrant sauce, fillet steak

Serve at : 14°C to 16°C

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